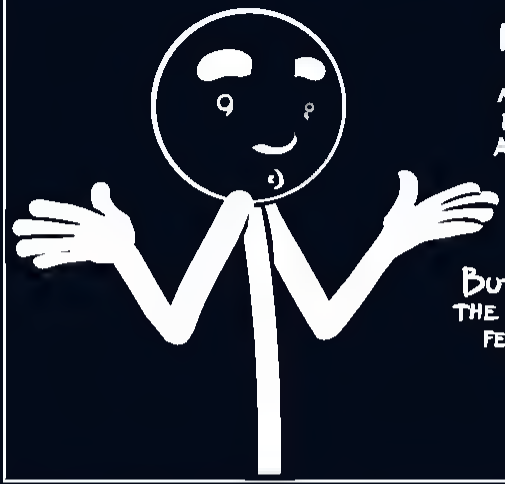
COOKING COMICALLY

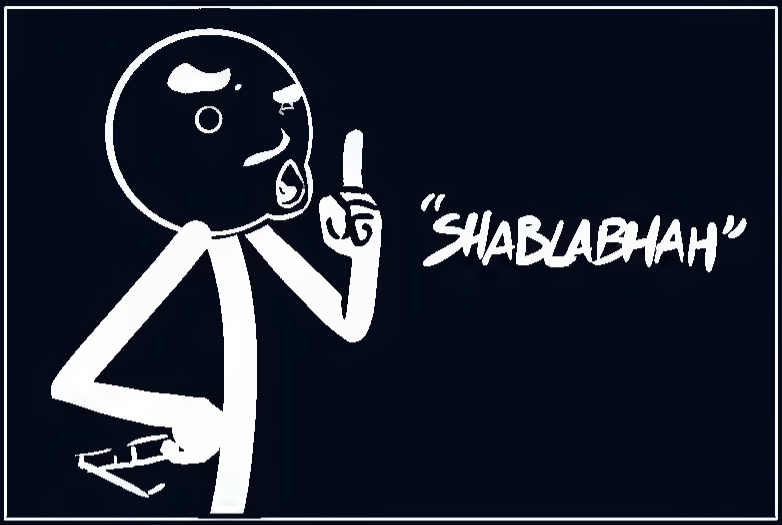


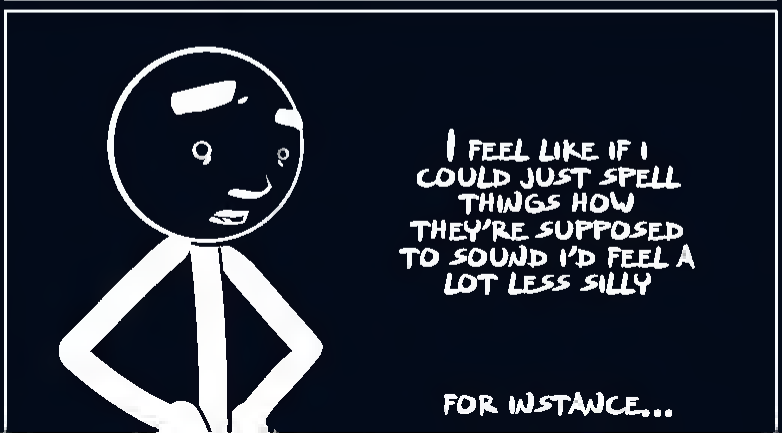
If I pronounce the name wrong like most people I just feel like the dumb American that I am.

But, if I pronounce the name correctly I feel like a really pretentious douchebag.

Like...

"Eh heh excuse me, but it's ACTUALLY pronounced:"


"SHABLABHAH"


I FEEL LIKE IF I COULD JUST SPELL THINGS HOW THEY'RE SUPPOSED TO SOUND I'D FEEL A LOT LESS SILLY
FOR INSTANCE...

INGREDIENTS

THE DRY STUFF

All-Purpose Flour

1 Cup 64g

Salt

½ Tsp 2g

Nutmeg

½ Tsp 2g

Pepper

Dash

THE WET STUFF

Eggs
2

Milk
¼ Cup 60ml

Vegetable Oil
1 Tbsp 15ml

THE ONION STUFF

Butter
2 Tbsp 28g

Onion
½

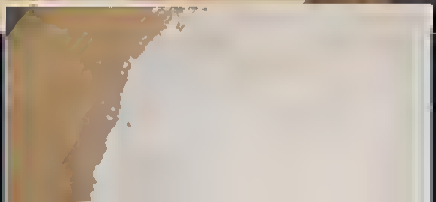
THE OTHER STUFF

Butter
2 Tbsp 28g

Shredded Cheese of choice
1½ Cups 170g

FIRST UP

FLOUR
NUTMEG
All-Purpose Flour
1 Cup 64g
Salt
½ Tsp 2g
Nutmeg
½ Tsp 2g
Pepper
Dash
ALL THE DRY STUFF GOES IN A BOWL


MIX WELL AND SET

ASIDE

THEN ALL THE WET STUFF GOES IN A BOWL

YEP MIX THAT UP TOO

YOU SHOULD BE SEEING A PATTERN HERE...

MAKE A WELL IN YOUR DRY STUFF

POUR YOUR WET STUFF INTO THE WELL

MOVE DRY STUFF FROM THE SIDES OVER TOP OF THE YEAST STUFF AND CONTINUE MIXING

KEEP MIXING

KEEP MIXING UNTIL YOU'VE GOT DOUGH

IT WILL BE QUITE STICKY. THIS IS OK

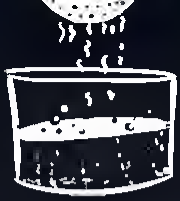
SET THE DOUGH ASIDE AND START YOUR WATER BOILING

MEANWHILE

AND SAUTEE IN BUTTER

CHOP YOUR ONION
Butter
2 Tbsp 28g
UNTIL BROWNED
GET YOUR DOUGH READY TO GO INTO THE BOILING WATER
THERE ARE A FEW METHODS YOU CAN USE HERE

SLICE OFF SMALL CHUNKS WITH A KNIFE



PRESS THE DOUGH THROUGH A COLANDER WITH LARGE HOLES

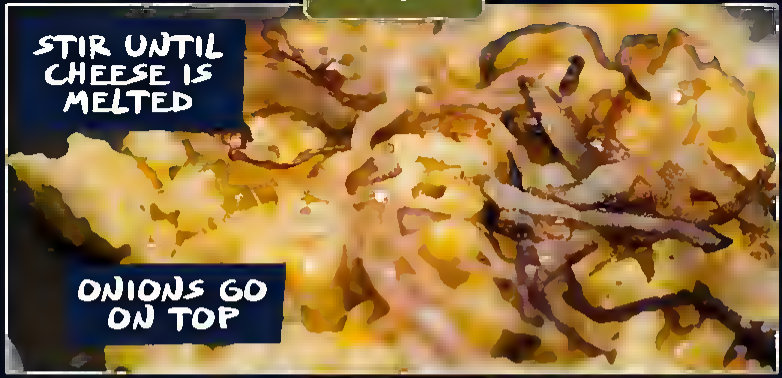
RUN THE DOUGH THROUGH A CHEESE SHREDDER

TEAR OFF CHUNKS OF DOUGH WITH YOUR HANDS

AS THE DOUGH COOKS IT WILL BEGIN TO FLOAT

THIS IS WHEN YOU REMOVE IT FROM THE WATER WITH A SLOTTED SPOON AND PLACE ON A PAPER TOWL TO DRY

ALL YOUR DOUGH IS COOKED AND DRYISH?
SAUTÉE COOKED DOUGH IN BUTTER
Butter
2 Tbsp 28g
ADD IN YOUR CHEESE(S) OF CHOICE
SHREDDED CHEESE
Shredded Cheese of choice
1½ Cups
ALSO USE THE SPATULA TO CHOP UP ANY OF THE LARGER PIECES


STIR UNTIL CHEESE IS MELTED
ONIONS GO ON TOP

BOWL IT UP AND ENJOY

PROST

NOTES

- THE TRADITIONAL CHEESE TO USE SEEMS TO BE SWISS, BUT I USED CHEDDAR AND MOZZARELLA AND IT WAS FANTASTIC. USE WHATEVER CHEESES YOU LIKE.

- I USED THE HAND METHOD TO TEAR CHUNKS OUT OF THE DOUGH AND TOSS IN THE BOILING WATER. IT WORKED WELL BUT I WOULD RECOMMEND GREASING UP YOUR HANDS A LITTLE TO HELP KEEP THE DOUGH FROM STICKING TOO MUCH.

- IF YOU LIKE THE SPAETZLE YOU SHOULD LOOK UP THE APFEL SPAETZLE VARIANT THAT USES APPLES AND CINNAMON INSTEAD OF CHEESE, YUM.

- I SEE A LOT OF NEW READERS SUGGESTING RECIPES OR DESSERTS ETC IN THE COMMENTS. CHECK OUT COOKINGCOMICALLY.COM FOR A BACKLOG OF ALL MY OLDER RECIPES (AND A BOOK) FROM BEFORE I WAS ON WEBTOONS.

AND AS ALWAYS

THANK YOU FOR READING

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